

GRANGE



Designed by Anya Ziolk

When we decided to downsize, we bought a small 100 year old stone house few steps away from the beach.

I knew we had more than one challenge lying ahead.

The key to the design of the house was mixing our love for charming architecture with contemporary design to create a spacious, clutter free home where we can work, relax and entertain our family and friends.

As we are not getting any younger we took a great deal of consideration to design the home to be simpler and more fluid which significantly influenced our design.



The Brief

- 1) Keep existing extension
- 2) Create room for the use of wheelchair/ walking aids
- 3) Create room for entertaining
- 4) Maximize day light
- 5) Keep existing timber French doors and window
- 6) Design to incorporate existing designer leather chairs
- 7) Create a sophisticated and relaxed look

1) We decided to work with rather than against the awkward existing extension. The extension, long and narrow proved quite troublesome but after long deliberations and late nights sketching we decided to connect it with the outdoor area and create a new space independent of the heritage front.

2) Given the narrow space we made sure to have enough allowance for the use of wheel chairs and walking frames. The floor level spanning from the front door to the garage was made as consistent as possible to accommodate any form of walking aid.





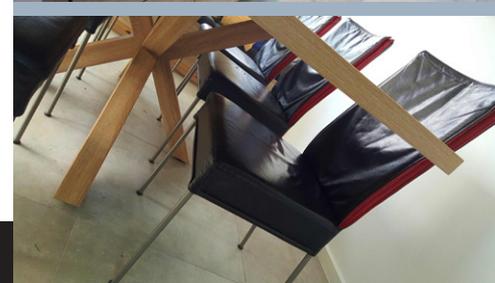
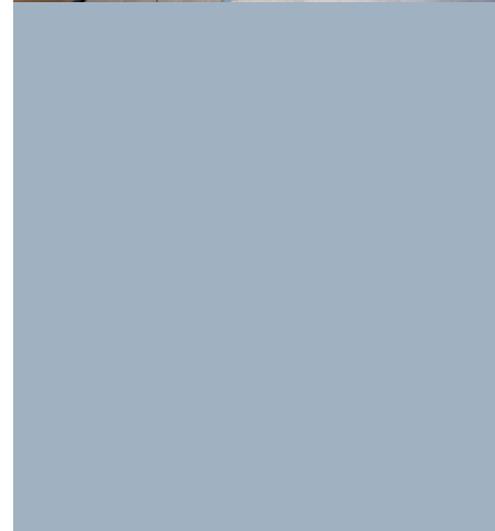
3) By joining the narrow extension with the outdoor area through the existing timber French doors we created a free flowing space where 2 areas become one. The design of the kitchen and layout of the entertainment areas encourage and compliment a communal area.

4) Due to the location of the kitchen we had to make the most of the daylight we could get. Taking advantage of the flat roof over the extension we installed a large recessed skylight which floods the kitchen with light on a sunny day, almost eliminating the need to use downlights.

5) Creating visual continuity, Polytec Maison Oak was used for the kitchen cabinets and window seat. A matching dining table brings the whole space together in a flow of woodgrain ending at the large timber French doors and windows overlooking the garden and outdoor area.

6) Our much loved designer black leather dining chairs were the inspiration for the color, style and detail of the new kitchen. Black edging on the cabinets adds definition and visual sharpness while the dark interior exerts elegance and creates consistency. A Graphite Smartstone bench-top (Gris Roca) compliments the color palette and continues the sleek feel with an innovative 12mm Aris edge. Black handles on all cabinets tie the kitchen together and really add the finishing touch.

7) To achieve the sophisticated and relaxed look I decided against a clinical style. Laminate was my material of choice. Textural interest was created with the strong horizontal lines of Maison Oak and the different gloss levels of Legato Crisp White and Finegrain Cavia Lini. Innovative Stone Fabrication Methods were used to deliver a super slim, sharp look without compromising on the structural integrity of the product. Sleek routed drainer grooves and seamless stone splash back reflects the "less is more" philosophy, which I strongly believe in. The Floating shelves finished in a satin 2 pack bring life to the picture with Led strip lights underneath accentuating the subway tile feature. Bring all these together and you create a relaxing, comfortable and elegant space yet sophisticated enough to satisfy even the keenest of eyes.



The functional design of the kitchen was based on my personal approach to food storage.

This approach makes the preparation zone much more effective by storing small quantities of ingredients in my "mini" pantry located in the heart of the preparation zone. The large dry food pantry is located next to the fridge and provides excellent bulk storage with drawers for convenience and ease of access. The preparation zone is located between the wet area and the cooking section of the kitchen. Being situated practically in the middle of the kitchen the preparation area has everything from oils to spices and cutlery to crockery. To complete the convenient design I have pull out bins, integrated dishdrawer and 3 sets of generous drawer units.

I love the look of the kitchen but most of all I love the fact that, cooking once a chore has become a great pleasure.

